



# **SHUWA SHUWA**

## **FOOD MENU**





## OTSUMAMI (STARTER)



<b>Miso Soup</b>	Miso soup	<b>3 €</b>
✓ <b>Edamame</b>	Soy beans	<b>4,5 €</b>
<b>Goma Wakame</b>	Seaweed salad	<b>6 €</b>
🌶️ ✓ <b>Kimuchi Avocado</b>		<b>5 €</b>
	Kimuchi (spicy pickled vegetables) and avocado	
✓ <b>Cheese Miso-zuke</b>		<b>5,5 €</b>
	Cheese preserved in miso (fermented soybean paste)	
✓ <b>Natto Hiyayakko</b>		<b>8 €</b>
	Fresh tofu with natto (fermented soy beans)	
<b>Takoyaki (6p)</b>		<b>8,8 €</b>
	Fried octopus dumpling with salsa and mayonnaise	
<b>Shuwa Shuwa Tapas Set</b>		<b>9,5 €</b>
	<ul style="list-style-type: none"><li>- Maguro-zuke (marinated tuna)</li><li>- Kimuchi tofu (tofu with kimchi)</li><li>- Wagyu shigureni (Japanese beef)</li></ul>	
<b>Wagyu Shigureni</b>		<b>9,5 €</b>
	Wagyu (Japanese beef) cooked in our special sauce	
<b>Buta Kakuni</b>		<b>8,5 €</b>
	Braised pork in Japanese traditional style	
<b>Maguro Kimuchi Tartar</b>		<b>15 €</b>
	Tuna sashimi marinated with kimuchi sauce	
<b>Maguro Natto</b>		<b>15 €</b>
	Tuna with natto and raw egg	





## GOHAN MONO (RICE)

<b>Maguro-Toro Don</b>	<b>22 €</b>
Marinated raw tuna and fatty tuna	
<b>Maguro-Ikura Don</b>	<b>20 €</b>
Marinated raw tuna and salmon eggs	
<b>Salmon Ikura Don</b>	<b>18 €</b>
Salmon and salmon eggs with rice	
<b>Una Jyu</b>	<b>18 €</b>
Roasted eel with unagi sauce and rice	
<b>Gyu Don Yoshinoya style</b>	<b>12 €</b>
Beef and onion cooked in Japanese mild-sweet stock with rice	
<b>Teriyaki Don</b>	<b>12 €</b>
Chicken cooked in teriyaki sauce with rice	
<b>Shiro Gohan</b>	<b>3,5 €</b>
Bowl of white rice	

## MEN RUI (NOODLES)



✓ <b>Yasai Yakisoba</b>	<b>9,8 €</b>
Fried noodles with vegetables, mayonnaise and bonito flakes	
<b>Ebi-Ten Udon</b>	<b>12 €</b>
Udon noodles in soup with shrimp tempura and seaweed	
<b>Niku-Udon</b>	<b>12 €</b>
Udon noodles with cooked beef, typical southern food	
<b>Buta Kakuni Ramen</b>	<b>12 €</b>
Ramen noodle with braised pork and egg	



## NABE (JAPANESE HOT POT)

### **Sukiyaki**

**18 €**

**+ 5€ with double meat**

**+ 4€ with udon noodle**

Our best-selling dish!

Japanese style hot pot with beef and vegetables.

Typical traditional way is to finish with udon.



### **Wagyu Sukiyaki**

**48 €**

Sukiyaki with wagyu beef (Japanese breed beef)

### **Gyoza Kimuchi Nabe**

**18 €**

Pork gyoza and vegetables hot pot with kimchi and miso broth.

**+ 4€ with udon noodle**



## SUSHI MIX



### **Nigiri Moriawase (12p)**

**24 €**

Tuna 2p, Salmon 2p, Butterfish 2p, eel 2p, Hotate (scallop) 2p, Shrimp 2p

### **Nigiri Deluxe Traditional (12p)**

**35 €**

Tuna 2p, Salmon 2p, Hotate (scallop) 2p, Amaebi 2p  
Ikura (salmon roe) 2p, Unagi kabayaki (roasted eel) 2p

### **Nigiri & Maki Moriawase (18p)**

**26 €**

Nigiris: tuna 2p, salmon 2p, butterfish 2p, shrimp 2p  
Makis: tuna 2p, salmon 2p, cucumber 2p, California roll 2p, Salmon roll 2p

### **Maguro Zukushi (10p)**

**25 €**

Tuna combination ; tuna nigiri, marinated tuna nigiri, maguro tataki,  
tuna hosomaki, maguro spicy gunkan

### **Salmon Zukushi (10p)**

**20 €**

Salmon combination; salmon nigiri, salmon tataki, salmon hosomaki,  
Salmon flambé with spicy sauce and teriyaki sauce

### **Shuwa Shuwa Top 6! Sushi Mix (14p)**

**36 €**

Combination of clients' favorite sushi.

Nigiris: Gunkan maguro spicy, unagi, salmon flambe

Makis: Dragon roll, Shuwa Shuwa roll, teriyaki salmon roll

### **Sushi & Sashimi Staircase**

**48 €**

14 pieces of nigiris, 4 pieces of makis, 6 pieces of sashimi.

Ideal for 2 people.





## SASHIMI



<b>Sashimi Moriawase (10p)</b>	<b>18 €</b>
Salmon, tuna, butterfish, scallop, sweet shrimp and salmon roe	
<b>Sashimi Moriawase (20p)</b>	<b>32 €</b>
Salmon, tuna, butterfish, scallop, sweet shrimp and salmon roe	
<b>3 kings of the sea (9p)</b> tuna, salmon, toro	<b>20 €</b>
<b>Toro (fatty tuna) 4p</b>	<b>13€</b>
<b>Maguro (tuna) 6p</b>	<b>9 €</b>
<b>Salmon 6p</b>	<b>7 €</b>
<b>Butterfish 6p</b>	<b>6 €</b>

## NIGIRI



	<b>- 2p -</b>
<b>Maguro (tuna)</b>	<b>6 €</b>
<b>Maguro Zuke</b> (marinated tuna)	<b>6 €</b>
<b>Toro</b> (fatty tuna)	<b>9 €</b>
<b>Salmon</b>	<b>5 €</b>
<b>Aburi Salmon</b> (Salmon flambé)	<b>6 €</b>
<b>Butter Fish</b> (Butterfish)	<b>4 €</b>
<b>Ebi</b> (Shrimp)	<b>5 €</b>
<b>Amaebi</b> (Sweet shrimp)	<b>5 €</b>
<b>Hotate</b> (Scallop with ponzu)	<b>7 €</b>
<b>Aburi Hotate</b> (Scallop flambé with mayo)	<b>7 €</b>
<b>Unagi</b> (Roasted eel)	<b>9 €</b>
<b>Gunkan Ikura</b> (Salmon roe)	<b>9 €</b>
<b>Gunkan Maguro Spicy</b> (Minced tuna with spicy sauce)	<b>7 €</b>



## URAMAKI



- 4p -

- 8p -

### **Shuwa Shuwa Roll**

**10 €**

**20 €**

Tuna, goma wakame seaweed, white sesame, tenkasu (tempura flake)

### **Una-Ten Roll**

**10 €**

**20 €**

Shrimp tempura and cucumber covered with roasted eel and sesame

### **Salmon Teriyaki Roll**

**9 €**

**18 €**

Salmon, cucumber, salmon flambé with teriyaki sauce and mayonnaise

### **Dragon Roll**

**8 €**

**16 €**

Tempura roll covered with avocado, mayonnaise sweet soy sauce and fried onion

### **Butter Fish Roll**

**7 €**

**14 €**

Butter fish, cucumber, masago and ikura (salmon roe)

### **Spicy Crunch Roll**

**6 €**

**12 €**

Kanikama, cucumber, kimuchi sauce, mayonnaise, fried onion

### **California Roll**

**6 €**

**12 €**

Kanikama, avocado, masago, Japanese mayonnaise

## HOSOMAKI



- 6p -

**Maguro** (Tuna)

**7 €**

**Negi-toro** (Fatty tuna)

**10 €**

**Salmon**

**6 €**

**Una-Kyu** (Eel and cucumber)

**6 €**

✓ **Avocado**

**5 €**